

Monster Roast Recipe

Ingredients:

2-3lb CROSS RIB
6 CUPS OF WATER—KEEP 1 RESERVED
4 TEASPOONS OF BEEF BOUILLON
3-4 TEASPOONS OF MCCORMICK MONTREAL SEASONING
3 TSP OF OLIVE OIL

Instructions:

RUB BOTH SIDES OF CROSS RIB WITH THE MONTREAL SEASONING
HEAT PAN WITH OLIVE OIL
SEAR THE MEAT IN PAN TILL BROWN
ONCE BROWNEB TRANSFER TO A ROASTER, OR CROCK POT
POUR THE WATER TO COVER JUST $\frac{3}{4}$ OF THE RIB IN TOP EXPOSED NOT UNDER WATER
ADD THE BOUILLON TO SIDES OF MEAT AND RESERVE 1 CUP OF WATER FOR 2 TSP OF BOUILLON TO IT MIX AND
POUR IN ..

SET AT 200° CROCK OR ROAST FOR 12 HOURS... YUMMY!